

## TO PICK

### K290 Vegetable Samosa

Homemade triangular pastry parcels, served with curry mayonnaise

### **Pulled Lamb Croquettes** K300

Slow Roasted lamb croquettes, chilled coriander pea puree, sundried tomato and tzatziki sauce

### **Smoky BBQ chicken wings** K320

Free range chicken wings, served with chips and coleslaw salad

### K290 **Button Mushroom (G)**

Crumbed button mushroom, toasted in Green herb pesto and creamy horseradish sauce

## MAIN COURSE

# Kubu mixed grill platter K750

Pork chops, boerewors, chicken winglets, prawns, striploin, onion rings Homemade dipping sauce and chips

# **Zambian Roasted Quail K500**

Broiled quails, fine beans, macedoine potatoes & honey-Dijon dressing

#### Chicken Malai Tikka Masala K460

Succulent chunks of chicken breast, delicately marinated with selected herbs & barbecued to a silky finish, served with fragrant basmati

#### Traditional Zambezi Bream K490

Fresh boiled Zambezi bream. Infused with Zambian spices served with Nshima and traditional vegetables

## DESSERT

# **Umm Ali (D) (G) (N)**

K 260

Baked milk pudding with pistachio, cinnamon and cream

### Warm Malva pudding (G) (D) K280

Traditional caramelized malva pudding with warm custard sauce

### Zenod El Set (G) (D) (N) **K260**

Stuffed phyllo pastry with local peanuts topped with vanilla ice cream

Contains: S- Shell Fish, D- Dairy, G- Gluten, N- Nuts, P- Pork

All prices are in Zambian kwacha and are inclusive of government taxes and exclusive of 10% service charge

Please advise your waiter if you have any allergens or dietary requirements

